

UNUS #Y2-0245-UNI
Case No. F7534(V)

In the claims:

Cancel without prejudice claim 13.

Please amend claims 9,10 and 14, as follows:

9. (Twice amended) Pourable frying composition according to claim 1 which comprises after melting an aqueous phase and a fat phase, wherein the aqueous phase and any intermediate phase together comprise 60 to 100 wt% of the total amount of the ester of citric acid present in the frying composition.

10. (Amended) Pourable frying composition according to claim 1, which comprises after melting an aqueous phase and a fat phase, wherein the aqueous phase and any intermediate phase together comprise from 0.07 to 3 wt% of said ester of citric acid on total product weight.

14. (New) Process for the preparation of a pourable, edible frying composition which comprises the steps of

- (a) preparing an aqueous phase,
- (b) preparing an oil phase, by adding an ester of citric acid with a monoglyceride or with a combination of monoglyceride and a diglyceride to the aqueous phase or the oil phase in step (a) or (b), and
- (c) mixing the aqueous phase and the oil phase to obtain an emulsion.

Please add new claims 15-19, as follows:

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15. (New) The pourable frying composition according to claim 9 further comprising an intermediate phase.

16. (New) The pourable frying composition according to claim 10 further comprising an intermediate phase.

17. (New) Pourable frying composition according to claim 1 wherein the citric acid ester is selected from the group consisting of citric acid ester esterified with monoglyceride derived from sunflower oil, citric acid ester esterified with monoglyceride derived from palm oil, citric acid ester esterified with a monoglyceride with a fully hydrogenated fatty acid chain, citric acid ester in acidic form, citric acid ester which is fat dispersible, citric acid ester in neutralized form, and citric acid ester which is water dispersible.

18. The process according to claim 14 wherein the ester is added to the aqueous phase and the oil phase.

19. The process according to claim 14 wherein the ester of citric acid is added in step (a) and step (b).

REMARKS